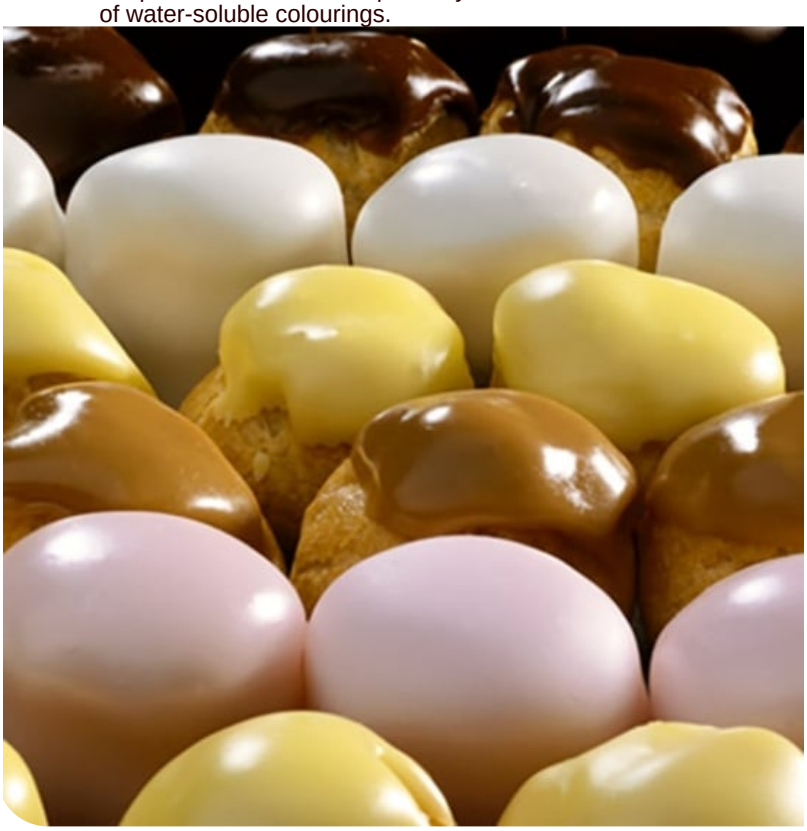
FONDANT

PASTRY OTHER SUGARS

Fondant sugar made of sucrose and glucose syrup, marked by snow white colour and very plastic texture. The ideal to cover choux, éclair and other sweets, to provide them with a shiny topping that keeps its brightness even at freezing temperatures. FONDANT perfectly lends itself to the addition of water-soluble colourings.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01030377

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

SO_2 **Sulphur**

INFO

Description
white fondant sugar for confectionery.

Denomination
fondant sugar

Directions for use
heat in bain-marie or microwave the necessary quantity with a small addition of water (5% max). Mix checking that the temperature does not exceed 55°C and use immediately.
To obtain a better and lasting brightness it is advisable to cover with a light layer of MIRAGEL, COVERGEL or RIFLEX the surfaces which have to be glazed.

DETTAGLI PRODOTTO

Codice prodotto 01030379

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

SO_2 **Sulphur**

INFO

Description
white fondant sugar for confectionery.

Denomination
fondant sugar

Directions for use
heat in bain-marie or microwave the necessary quantity with a small addition of water (5% max). Mix checking that the temperature does not exceed 55°C and use immediately.
To obtain a better and lasting brightness it is advisable to cover with a light layer of MIRAGEL, COVERGEL or RIFLEX the surfaces which have to be glazed.